

PUMPKIN SPICE ALMOND BUTTER



A **DELIGHTFUL** creamy almond butter with fall-inspired flavors!

INGREDIENTS



8 Ounces
Almonds
(Roasted is best but
raw works too!)



1/4 Tsp
Salt



3 Tbsp
Maple Syrup



1/2 Tsp
Pumpkin Spice

INSTRUCTIONS

1. Blend almonds in a food processor until almond grounds are fluffy.
2. Scrape down sides to ensure all clumps are blended and you reach the consistency you want.
3. Add salt, pumpkin spice, and maple syrup and blend for another minute.
4. The mixture should rapidly turn into a ball of almond butter.
5. Add mixture to a mason jar and store in the fridge covered for up to 5 days.
6. Enjoy!